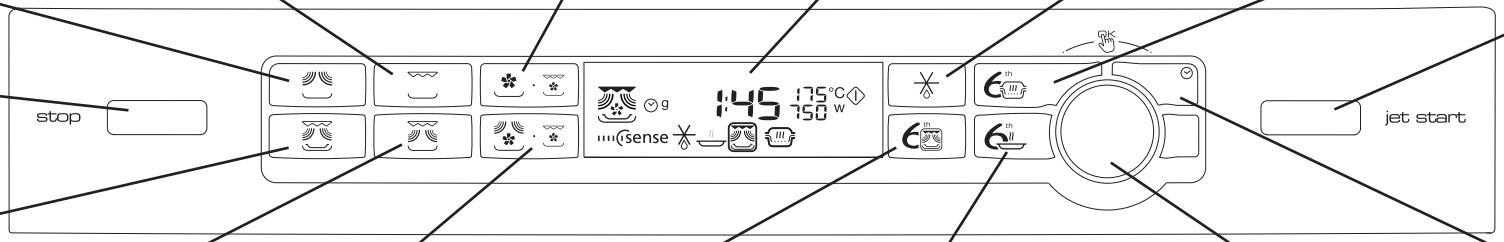
GB

QUICK REFERENCE GUIDE

JT 369

CONTROL PANEL



Microwave button
Use to select Microwave function.

Grill button
Use to select Grill function.

Forced Air / Quick heat button
Use to select Forced Air or Quick Heat function.

Digital display
The display includes a 24-hour clock and indicator symbols.

Jet Defrost button
Use to select Jet Defrost function.

6th Sense Steam button
Use to select 6th Sense Steam function.

Jet Start button
Use to start the cooking process or invoke the Jet Start function.

Stop button
Press to stop or reset any of the oven functions.

Crisp button
Use to select Crisp function.

Grill Combi button
Use to select Grill Combi function.

Forced Air Combi / Quick heat button
Use to select Forced Air Combi or Quick Heat function.

6th Sense Crisp button
Use to select 6th Sense Crisp function.

6th Sense Reheat button
Use to select 6th Sense Reheat function.

Adjust knob and Confirm button
Turn to select:
Microwave power level
Cooking time
Weight
Temperature
Food class
and Press to confirm.

Clock button
Press to select:
Clock Setting
Kitchen Timer

TO PAUSE OR STOP COOKING

To pause cooking:
The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.

To continue cooking:
Close the door and press the Start button *ONCE*.
The cooking is resumed from where it was paused.
Pressing the Start button *TWICE* will increase the time by 30 seconds.

If you don't want to continue cooking:
Remove the food, close the door and press the STOP button.

BUZZER

A beep will signal once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.
This feature can be switched on or off by keeping the Stop button pressed for 3 seconds until a beep is heard.
Note: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.

KITCHEN TIMER

Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.

1. **Press the Clock button.**
2. **Turn the Adjust knob** to set the time to measure.
3. **Press the Start button.**

JET START

This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.
Press Jet Start to automatically starts with maximum microwave power level and the cooking time set to 30 seconds. *Each additional press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.

CHOOSING MICROWAVE POWER

MICROWAVES ONLY	
Power	Suggested use:
JET	**Reheating** of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	**Cooking** of fish, meat, vegetables etc.
650 W	**Cooking** dishes, not possible to stir.
500 W	**More** careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	**Simmering** stews, melting butter.
160 W	**Defrosting.**
90 W	**Softening** butter, cheeses and ice cream.

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JET DEFROST

Use this function for defrosting ONLY.
Jet Defrost can only be used for very fast defrosting of frozen food belonging to the categories listed here. Use manual defrost for other food or weights not listed.

PLEASE NOTICE

To achieve perfect results it is NECESSARY to:

- Input, with the max. possible precision, the WEIGHT of the food selected.
- Turn the food when the oven prompts you to do so.

FOOD CLASS		AMOUNT
1	**Meat**	**100g - 2Kg**
2	**Poultry**	**100g - 3Kg**
3	**Fish**	**100g - 2Kg**
4	**Vegetables**	**100g - 2Kg**
5	**Bread**	**100g - 2Kg**

GRILL

Use this function when cooking:

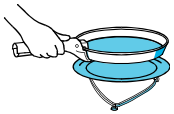
- Cheese toast & Hot sandwich
- Sausages
- Grill spit
- Pommes Duchesse
- Gratinated fruit

GRILL COMBI

CHOOSING POWER LEVEL	
Power	Suggested use:
650 W	**Cooking** Vegetables & Gratins
350 - 500 W	**Cooking** Poultry & Lasagne
160 - 350 W	**Cooking** Fish & frozen gratins
160 W	**Cooking** Meat
90 W	**Gratinating** Fruit
0 W	**Browning** only during cooking

CRISP

Use this function to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.
Use oven mittens or **the special Crisp handle** supplied when removing the hot Crisp-plate.



FORCED AIR

Use this function when cooking:

- Meringues
- Pastry
- Cakes
- Soufflés
- Poultry
- Roast meats

FORCED AIR COMBI

Use this function to cook roast meats, poultry, jacket potatoes, frozen convenience foods, cakes, pastry, fish and puddings.

CHOOSING POWER LEVEL	
Power	Suggested use:
350 W	**Cooking** Poultry, Jacket potatoes, Lasagne & Fish
160 W	**Cooking** Roast meat & Fruit cakes
90 W	**Cooking** Cakes & Pastry

QUICK HEAT

Use this function to preheat the empty oven.
Do not place food before or during preheating in the oven. It may be burned from the intense heat.
Preheating is always done with the oven empty.

6TH SENSE CRISP

Use this function to quickly reheat your food from frozen to serving temperature. This function is used only for frozen ready-made food.

FOOD CLASS		AMOUNT
1	**French fries**	**250g - 600g**
2	**Pizza, thin crust**	**250g - 500g**
3	**Pan Pizza**	**300g - 800g**
4	**Quiche**	**400g - 800g**
5	**Chicken wings**	**250g - 600g**

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for the manual Crisp function.

6TH SENSE STEAM

Use this function for such food as vegetables, fish, rice and pasta. This function is intended to be used with the supplied steamer. If you use anything else but the steamer then the guides below apply.

Always cover the food with a lid. Ensure that the vessel and lid are microwave proof before using them. If you don't have a lid available to your chosen vessel, you may use a plate instead. It should be placed with the underside facing the inside of the vessel.

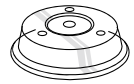
Do not use plastic or aluminum wrappings when covering the food.

6TH SENSE REHEAT

Use this function when reheating ready-made food either frozen, chilled or room tempered.

The net weight shall be kept within 250 - 600 g when using this function.

Always use the supplied cover with this function except when reheating chilled soups in which case the cover is not needed! If the food is packaged in such way that it isn't possible to use the cover, the package should be cut with 2-3 score to allow for excess pressure to escape during reheating.



TECHNICAL SPECIFICATION

Supply Voltage	230 V/50 Hz
Rated Power Input	2200 W
Fuse	10 A (UK 13 A)
MW output power	1000 W
Grill	1200 W
Forced air	1500 W
Outer dimensions (HxWxD)	377 x 487 x 538
Inner dimensions (HxWxD)	210 x 395 x 370

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